

NATIONAL SHEEP HEALTH MONITORING PROJECT

WHAT IS IT?

- The National Sheep Health Monitoring Project (NSHMP) monitors sheep in abattoirs for a range of health conditions.
- Qualified meat inspectors monitor lines of sheep for a number of different conditions that reduce farm profit through productivity losses or increased meat processing wastage.
- Producers can receive reports on direct lines of sheep sent through participating abattoirs.
- The data from the monitoring is collected and entered into a national database (the Endemic Disease Information System). The data can be analysed to highlight regional variation and trends in the monitored conditions over time.

WHY MONITOR SHEEP HEALTH CONDITIONS AT THE ABATTOIR?

- Enhance productivity by improving the quality of product entering the supply chain.
- To support market access and to demonstrate the high quality and health status of Australian sheep meat product.
- To increase profitability and enhance biosecurity.

CONDITIONS MONITORED:

- Arthritis
 - Bladder worm
 - Bruising
 - Cheesy gland
 - Cirrhosis
 - Dog bites
 - Fever/ Septicaemia
 - Grass seeds
 - Hydatids
 - Knotty gut
 - Liver fluke
 - Lung worm
 - Nephritis
 - Pleurisy
 - Pneumonia
 - Rib Fractures
 - Sarcocystis
 - Sheep measles
 - Vaccine Lesions
- Johne's disease on request by the producer*

WHERE DOES THE MONITORING OCCUR?

STATE	ABATTOIR
New South Wales	Cowra
	Dubbo
	Gundagai
	Tamworth
South Australia	Lobethal
Tasmania	Cressy
Victoria	Ararat
	Geelong
	Melbourne (JBS)
Western Australia	Narrikup

THE MAIN BENEFITS OF SHEEP CARCASS MONITORING:

1

The project has generated comprehensive data that provides a good indication of the animal health status of the Australian flock.

2

Governments, industry groups and processors use this information to provide solid evidence in support of market access and to demonstrate the high quality of Australian sheepmeat product.

3

Individual sheep producers can use this information to improve the productiveness of their flock and fine tune their animal health programs.

4

Sheepmeat processors can harness the opportunity to reduce product non-compliance, thereby lifting productivity and reducing costs.

HOW TO GET FEEDBACK CARCASS DATA FROM YOUR FLOCK?

Log onto Meat & Livestock Australia's myFeedback at www.mla.com.au/meat-safety-and-traceability/WhatismyFeedback/accessing-myfeedback to access your reports.

For further information please contact your state coordinator or Animal Health Australia at info@animalhealthaustralia.com.au or **02 6232 5522**. Further information, factsheets and annual reports can be found at www.animalhealthaustralia.com.au/nshmp

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